



Trans World Potables

Cocktails

Beefeater Martini Harveys Bristol Cream Sherry
Heublein . . . Whiskey Sour, Daiquiri, Manhattan
Smirnoff Silver Vodka Martini Campari Screwdriver Bloody Mary

HARVEY WALLBANGER

Made with Smirnoff,
Orange Juice and Galliano

ORANGE CHAMPAGNE

A Refreshing Starter

BOCCIE BALL

Made with Amaretto di Saronno,
Orange Juice and Club Soda

Spirits

Jack Daniels Wild Turkey I. W. Harper
Johnny Walker Red Label J&B Rare Canadian Club
Beefeater Gin Smirnoff Vodka Bacardi Rum

Selected Beers

Liqueurs

Liquore Galliano Drambuie Grand Marnier
Kahlua Remy Martin V.S.O.P.
Amaretto di Saronno Benedictine and Brandy

Beverages

Freshly Brewed Coffee Lipton tea Sanka® Milk
Soft Drinks Juices Fresca Coca-Cola 7up Sprite

To Start

CREPE MALAGA

ON FLIGHTS TO THE WEST,
We present a delicate Crepe
filled with a mixture of Spanish
Chorizo Sausage, Ripe Olive Bits,
Grated Cheese, Green Pepper, Wine
and Tomatoes.

RAVIOLI ALFREDO

FOR EASTBOUND TRAVELERS,
We feature Agnolotti, a version
of Ravioli from Northern Italy.
Meat filled Pasta Pillows in a
Creamy Cheese Sauce
with Prosciuttini, Chicken
and Chives. Topped with
Grated Parmesan Cheese.

Salads

GARDEN SALAD BOWL

FOR PASSENGERS TRAVELING WEST,
An Array of Fresh
Garden Greens, Red Cabbage and
Shredded Carrots. Tossed with an
Assortment of Special Garnitures.
Your choice of 1000 Island or Oil and
Vinegar with Red Wine Dressing.

TACO SALAD

ON EASTBOUND FLIGHTS,
Garden Greens in Season are Tossed
with Chili Flavored Ground Beef,
Shredded Cheddar Cheese,
Kidney Beans, Chopped Tomatoes
and Tortilla Chips.
Served with your choice of Avocado
Dressing or Oil and Vinegar
with Red Wine, and Garnished with
Onion Slices if you desire...

Entree

CHICKEN TERIYAKI

A Boned, Skinless Breast of
Chicken is marinated in our
Oriental Sauce of Soya,
Ginger and Garlic, then grilled
over a high flame. Served with
Sesame Noodles.

SOLE AMANDINE

Fillets of North Atlantic Sole are
dipped in Herbs and Flour, and
Sauteed with Toasted Almonds.
Topped with a Brown Butter
Glaze, if you desire.

POTATOES AND VEGE

THE BREAD BASKET

Trans World

CIOPPINO CREPES

Our adaptation of the Fisherman's
Wharf favorite. Thin blintz-shaped
French Pancakes filled with Crabmeat,
Fillet of Cod and Shrimp...Enhanced by
a Chunky Tomato Flavored Seafood
Sauce and Mixed Garden Vegetables.

In addition to our selection
we also Invite you to Share
Dish Discovered in our Tr

Your Flight Attendant
WHICH ONE of
has been selected

RUSSIAN MEAT TURNOVER

Crepes Pirozhki, a Seasoned Filling of
Ground Beef, Onions, Chopped Eggs and
Spices, wrapped in a Crepe, Breaded and Deep
Fried...presented with a Smooth Sour Cream
Sauce, Sauteed Cabbage and Glazed Beets.

Selections

BAKED PORK CHOPS

Center Cut Pork Chops are Seared on a Grill, then Baked in their Natural Juices. Served with Pan Gravy.

CHATEAUBRIAND ROTI

TWA's Roasted Double Tenderloin of Beef, said to be created by Montmirell, Personal Chef to Vicomte Chateaubriand, the Great French Writer and Statesman of the Napoleonic Era. Served with Sauce Bordelaise.

TABLES IN SEASON

WHIPPED BUTTER

Specialties

n of All-Time Favorites, are a Popular Specialty travels Around the World.

ant will advise you the following ected today.

GREEK LASAGNA

Called "Pastichio", this dish features Macaroni Tubes nestled with Chopped Beef, Tomatoes, Athenian Spices and Bechamel. Topped with a Crusty Layer of Cheese, and Served with a Mediterranean Vegetable Medley.

SOLE WITH SHRIMP SAUCE

Fillets of North Atlantic Sole are rolled in Paupiettes and baked in a Cream Sauce with Sherry and Alaskan Bay Shrimps. Accompanied by Parsley Potatoes and Green Peas.

Desserts

BANANA SPLIT

WHEN TRAVELING TO THE WEST, You will be served an all time Soda Fountain Favorite! Vanilla, Chocolate and Strawberry Ice Cream, topped with your choice of Pineapple or Chocolate Syrup, Sliced Bananas, Whipped Topping and Chopped Nuts.

AUSTRIAN FRUIT STRUDEL

ON FLIGHTS TO THE EAST, We feature a Melange of Autumn Fruits in Flaky Puff Pastry with Apricot Glaze... We serve it Warm with Whipped Topping, or Vanilla Ice Cream if you prefer.

THE CHEESE PLATTER

DINNER MINT

Beverages

COFFEE FLAVORS OF THE WORLD

The Perfect Touch of Hot Coffee and Whipped Cream. It's the Spirit that Makes the Difference!

CAFE PARISIENNE
With Grand Marnier

CAFE MEXICANA
Coffee and Kahlua

CAFE MILANO
With Amaretto di Saronno and Rum

ROMAN COFFEE
A Hearty TWA Specialty ...
With Kahlua and Galliano

Wines & Champagnes

TWA has selected from these fine beverages to complement your meal. Kindly check with your Flight Attendant to determine WHICH ONES are to be served today . . .



